

# Rice Pudding

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk, reconstituted		3 qt		1 gal 2 qt	<div>1. Combine milk, cornstarch, sugar, salt, eggs, nutmeg (optional), and cinnamon. Stir until smooth.</div>
Cornstarch	4 1/2 oz	1 cup	9 oz	2 cups	
Sugar	10 1/2 oz	1 1/2 cups	1 lb 5 oz	3 cups	
Salt		1 tsp		2 tsp	
Frozen whole eggs, thawed	14 oz	1 2/3 cups	1 lb 12 oz	3 1/3 cups	
OR		OR		OR	<div>2. Cook over medium heat, stirring frequently, for 20-30 minutes until mixture begins to thicken and just boils.</div>
Fresh large eggs (see Special Tip)		8 each		16 each	
Ground nutmeg (optional)		1/2 tsp		1 tsp	
Ground cinnamon		1/2 tsp		1 tsp	

Raisins (optional)10 oz2 cups1 lb 4 oz1 qt

3. Pour rice mixture in to serving pans. Cover with plastic wrap to prevent the formation of surface film. Serve HOT. OR CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours. Refrigerate until served.
4. Portion with No. 16 scoop (¼ cup). If desired, sprinkle with ground cinnamon.

Notes

Comments:  
\*See Marketing Guide.

Special Tip:  
For 50 servings, use 4 oz (1 ½ cups) dried whole eggs and 1 ½ cups water in place of eggs.  
For 100 servings, use 8 oz (2 ½ cups) dried whole eggs and 2 ½ cups water in place of eggs.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Brown rice	1 lb	2 lb

Serving	Yield	Volume
1/4 cup (no. 16 scoop) provides 1/4 oz equivalent grains.	<b>50 Servings:</b> 9 lb 4 oz  <b>100 Servings:</b> 18 lb 8 oz	<b>50 Servings:</b> about 3 quarts ½ cup  <b>100 Servings:</b> about 1 gallon 2 ¼ quarts